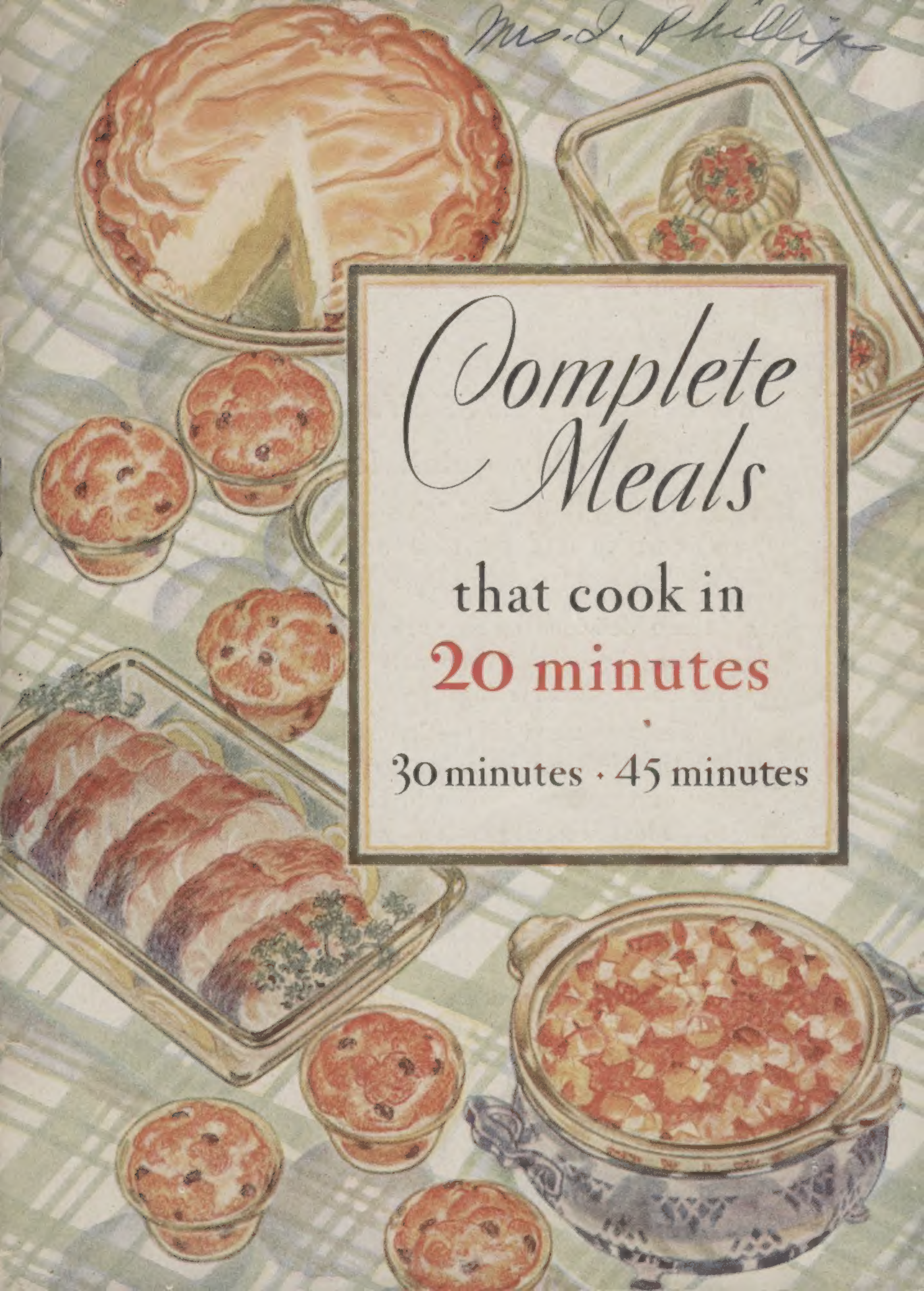
Mrs. D. Phillips

Complete Meals

that cook in

20 minutes

30 minutes · 45 minutes



Foods keep hot, served in glassware

THIRTY FUEL-SAVING MENUS

Incredibly quick luncheons and dinners · · · Each menu cooks *all at the same time.*

These delicious meals were prepared for the modern homemaker who uses Pyrex Ovenware for baking and serving.

The new menu idea—the same cooking time for the whole meal—makes a revolutionary saving of time and trouble in baking. And this whole idea is made possible by the absolute evenness in baking that you get in Pyrex Ovenware.

These menus were planned and tested by a food specialist—and tried by housewives in their own homes. Each is a well-balanced, unusually appetizing meal. All are practical—many made with left-overs.

20 MINUTE MENUS

Choose today one of these menus for which you happen to have left-overs

Roast Beef Pie (utility dish)
Potato Fluff (pie plate)
Lettuce and Beet Salad
French Dressing
Whole Wheat Bread—Butter
Green Gage Plum Marmalade
Individual Spice Cakes (custard cups)
Whipped Cream—Coffee—Milk

Cut the cold roast beef in small pieces. Mix with gravy, and a little minced onion. Place this hot mixture in the utility dish and cover top with small baking powder biscuits.

Pile mashed potato, mixed with hot milk and butter, in greased pie plate. Brush the surface with cream.

Make spice cake and fill the greased custard cups half full of mixture.

Bake roast beef pie, potato fluff and spice cakes in a hot oven—450° F.—for 20 minutes or until nicely browned.

This whole delicious meal went into the oven at the same moment; and came out at the same moment

Melon—Baked Chicken Cones (utility dish)
Creamed Sweet Potato en Casserole (casserole)
Celery and Grated Carrot Salad—French Dressing
Crisp Rolls (reheated in pie plate)—Butter—Peach Jam
Ice Cream—Ginger Sauce—Coffee

Mix cooked ground chicken with a thick white sauce. Add chopped parsley, salt, paprika. When the mixture is cold, form into small cones and roll each in sifted buttered bread crumbs. Arrange in buttered utility dish.

Dice cooked sweet potatoes into greased casserole. Add salt, white pepper, paprika and rich milk to about one-third depth of potatoes. Dot generously with butter.

Warm rolls in pie plate.

Bake these dishes for about 20 minutes at 450°F.

Homemakers agree that Pyrex Ovenware is easier to wash than other kinds of baking utensils

Modern kitchens are equipped with glassware for baking

Corned Beef au Gratin (custard cups)
Baked Sliced Potatoes (utility dish)
Baked Tomatoes, Cheese and Onions (casserole)
Bread—Butter—Mustard Pickle
Canned Peaches—Tea Cake (pie plate)—Coffee

Combine cooked, chopped corned beef, medium white sauce, minced celery, onion, salt, paprika and beaten egg. Pour into greased custard cups.

Slice cooked potatoes into greased utility dish. Sprinkle with salt, pepper and bits of butter.

Combine equal amounts of cooked onions and tomatoes for casserole. Add salt, pepper, paprika, shredded pimiento and finely cut cheese, and dot with butter.

Mix tea cake and pour into greased pie plate.

Bake the four dishes about 20 minutes in a hot oven 450°F.

Baked Eggs (custard cups)—Potato Rosettes (pie plate)
Tomato Purée au Gratin (casserole)
Lettuce and Orange Salad—French Dressing
Whole Wheat Biscuit (utility dish)—Butter
Pineapple Fluff—Custard Sauce—Coffee

Grease the custard cups and break an egg into each. Add salt, pepper and milk. Place buttered crumbs over top of mixture.

Arrange mashed potato in rosette forms with pastry tube or swirling motion of spoon in greased pie plate.

Cover sides and bottom of greased casserole with crisp toast cut in small pieces. Pour well-seasoned tomato purée over the toast. Sprinkle grated cheese over the top.

Make drop biscuits with an equal measure of white and whole wheat flour.

Bake these dishes 20 minutes at 450°F., or until done.

Baked Codfish Cakes (utility dish)
Scalloped String Beans (casserole)
Cabbage—Celery—Green Pepper Salad—Thousand Island Dressing
Bread—Butter—Currant Conserve
Orange Shortcake (custard cups)—Whipped Cream—Coffee

Combine prepared codfish with mashed potatoes and shape into small flat cakes. Roll in egg yolk and milk and then in fine bread crumbs. Arrange codfish cakes in greased utility dish and dot with butter.

Prepare bean scallop, using a medium white sauce. (All except very young beans should be parboiled or precooked.) Sprinkle grated cheese over the top.

Fill buttered custard cups half full of a plain cake mixture. To serve remove cakes from the custard cups and pile diced sweetened orange on top. Garnish with whipped cream.

Bake codfish, scallop and shortcake 20 minutes in a hot oven—450°F., or until codfish cakes are brown and beans are tender.

These sparkling dishes never discolor foods or affect taste.
They never wear out, crack or craze

Meat Casserole
Toast Crust Cover (casserole)
Squash Balls
Parsley Garnish (pie plate)
Lettuce Salad—French Dressing
Corn Meal Muffins (custard cups)
Butter
Marshmallow Stuffed Baked Peaches
(utility dish)
Coffee—Milk

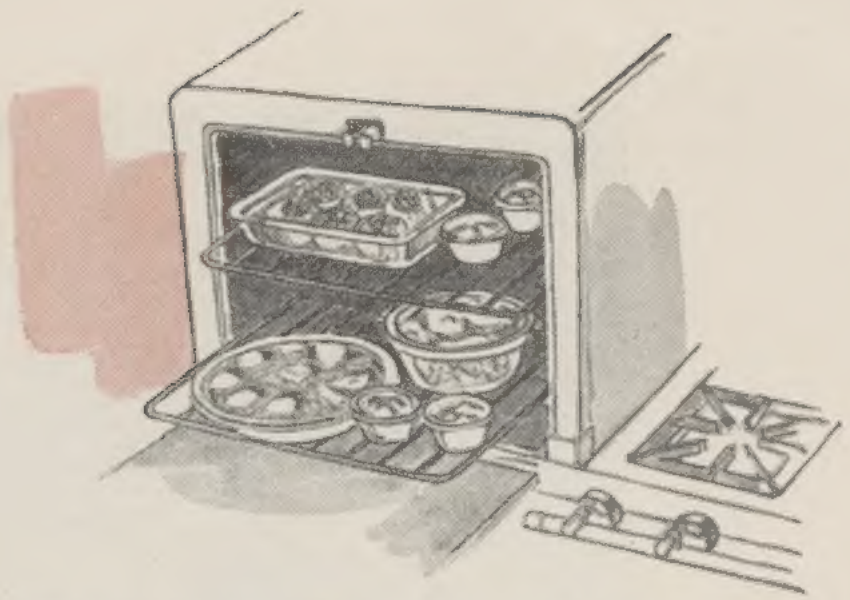
Cut cooked meat in small pieces. Add minced onion, green pepper, pimiento, salt, pepper and gravy to almost cover. Trim the crust from medium thick slices of stale bread and cut in shapes to entirely cover the meat mixture in casserole. Butter bread on both sides and use as toast crust cover.

Season cooked squash (canned squash may be used), shape into balls and place in pie plate. Dot with butter.

Bake the corn meal muffins in the custard cups.

Put casserole, squash balls and muffins into the oven. Bake about 20 minutes at 450° F.

Prepare the peaches (canned peaches with a marshmallow placed on each half) and put in oven five minutes after the other dishes have gone in.



The same cooking time for the whole meal saves needless fussing just at dinner time

Meat Balls Wrapped in Bacon (pie plate)
Mashed Potato Loaf (loaf pan)
Tomato and Corn Scallop (casserole)—Coleslaw
Baked Apples in Quarters with Cream (utility dish)
Coffee—Milk

Season ground left-over meat with salt, pepper, onion juice, add 1/5 as much cooked rice. Shape mixture into small balls. Around each wrap a strip of bacon and fasten with a toothpick. To mashed potato add egg yolk, minced green pepper, melted butter. Put into greased loaf pan. Dot with butter.

Prepare the casserole with alternate layers of tomatoes and corn. If desired, cover with buttered crumbs.

Core and cut apples in quarters. Over each quarter sprinkle ½ tablespoon brown sugar and add bits of butter. Add boiling water to about one-third the depth of the apples.

Bake the dishes 20 minutes in a hot oven—450° F.

The baked dishes may be prepared in advance and kept in a cold place. If this is done, extra time must be allowed for baking.

You can look through the Pyrex pie plate and see how the crust is browning

Everything ready for dinner at the same moment!
This saves last minute fussing in the kitchen

30 MINUTE MENUS

Vary these menus by combining them to suit your taste

Lamb Chops on Toast (pie plate)
Diced Potatoes in Butter (utility dish)
Scalloped Asparagus (casserole)
Bread—Butter—Spiced Cherry Conserve
Hot Fruit Whip (custard cups)—Coffee

Lay chops in greased pie plate.

Dice raw potatoes in buttered utility dish. Dot well with butter.

Fill well greased casserole with alternate layers of asparagus and medium white sauce. Cover the top with buttered crumbs.

Put whip into buttered custard cups. The small ten-cent size cups shown above are attractive for serving.

Bake all these dishes 30 minutes in a hot oven—400°F.—or until done.

Browned Hash (pie plate)—Celery Relish
Raw Carrot and Cabbage Salad—Russian Dressing
Bread—Butter
Individual Cherry Cobblers (custard cups)—Plain Cream—Coffee

Spread hash in well greased pie plate. Dot generously with butter.

Mix cherries with sugar, salt, flour. Let stand while mixing the crust. Pour cherries into custard cups. Fit mounds of biscuit dough over each. Pierce centers.

Bake all dishes 30 minutes at 400°F.

Your table looks more attractive when foods are served in glistening Pyrex Ovenware

Pork Tenderloin en Casserole
Apple ring Cover (casserole)
Mashed Sweet Potatoes
topped with Marshmallows (pie plate)
Stuffed Tomatoes (utility dish)
Bran Muffins—Berry Jam—Butter
Peach Tapioca (custard cups)—Cream
Coffee—Milk

Cut tenderloin in two pieces and flatten. Place in greased casserole. Dust with salt and paprika. Add just enough water to cover bottom of dish. Cover with thick slices of cored apple. Place cover on casserole. When ready to serve garnish with candied cherries.

Mash and season sweet potatoes, pile in buttered pie plate. Cover the top with split marshmallows.

Stuff tomatoes. Brush with melted butter, sprinkle with salt and sugar.

Apples bake deliciously in the utility dish

Pour boiling water over minute tapioca. Half fill buttered custard cups with sliced peaches. Add butter and brown sugar, cover with tapioca.

Bake all dishes except tomatoes 30 to 35 minutes in hot oven—400°F. Bake tomatoes the last 20 minutes.

Individual Salmon Puffs (custard cups)
Minced Baked Potatoes (pie plate)
Cucumber and Lettuce Salad
Bread—Butter—Mint Jelly
Baked Apple Gingerbread (utility dish)
Coffee—Milk

Add shredded salmon to a medium white sauce. Pour in greased custard cups. Cover with buttered bread crumbs.

Mince cold potatoes. Add salt, pepper, bits of crisp bacon. Put in greased pie plate and dot with butter.

Into greased utility dish, put a layer of cooked and sweetened tart apples. Cover with gingerbread mixture.

Bake these dishes approximately 30 minutes in a hot oven—400°F.

Florentine Eggs (pie plate)
Baked Summer Squash with Bacon (casserole)
Muffins (custard cups)—Butter—Grape Jam
Fruit Salad—Cheese Wafers
Coffee—Milk

Spread cooked seasoned spinach in greased pie plate. Make small depressions into which break eggs. Pour cheese sauce over mixture. This makes an unusually appetizing egg and spinach combination.

Cut summer squash into ¼ inch slices. Arrange in casserole and cover the top with small pieces of sliced bacon. Bake covered until last 10 minutes. Remove cover and brown.

Put muffin mixture in greased custard cups.

Bake all dishes for about 30 minutes in a hot oven—450°F.

For convenience and economy use these labor-saving dishes—for both baking and serving

Baked Slice of Ham with Potatoes (casserole)
Salsify Fritters (utility dish)
Cheese and Nut Salad—Sour Cream Dressing
Hard Rolls—Butter—Pickled Peaches
Apple Meringue Pie (pie plate)—Coffee

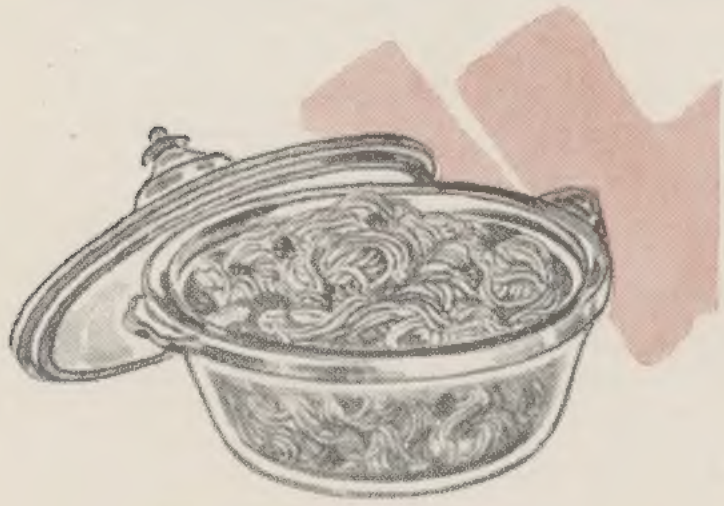
Cover ham with boiling water. Let stand while cooked potatoes are being sliced. Drain ham and place in greased casserole. Cover with potatoes. Pour hot milk over to nearly cover.

Mash cooked salsify. Season with butter, salt, pepper. Shape in small flat cakes and roll in flour. Place in greased utility dish. Dot with butter.

Line pie plate with pastry. Fill with thick, well seasoned apple sauce. Sprinkle sugar over top and add bits of butter.

Bake these dishes about 30 minutes in hot oven—400°F.

Before serving, pile uncooked meringue or whipped cream over pie and sprinkle with cocoanut.



Macaroni, ham and cheese baked in the casserole

Breaded Lamb Chops (pie plate)
Baked Potato Puffs (utility dish)
Eggplant au Gratin (casserole)
Graham Bread—Butter—Mint Jelly
Caramel Custard (custard cups)—Coffee

Dip each chop into a mixture of egg yolk and milk, and roll in fine bread crumbs. Dust with salt. Place in greased pie plate. Dot over with butter.

Drop potato-puff mixture in well greased utility dish. Brush with melted butter.

Prepare eggplant au gratin.

Mix custard and pour into buttered custard cups. Set in pan of hot water to bake.

Bake all these dishes about 30 minutes in hot oven at 400°F.

Roasted Veal Cutlet (utility dish) Sweet Chopped Pickle
Baked Quarters of Potatoes
Scalloped Carrots (casserole)
Parker House Rolls—Butter
Apricot Pudding (pie plate)—Coffee

Cut meat into pieces. Dust with salt and paprika. Roll each piece in fine crumbs, then in beaten egg and milk and again in crumbs. Arrange in well greased utility dish. Brush top with melted fat.

Cut potatoes in quarters.

Scallop carrots in thin white sauce.

Place apricot mixture in buttered pie plate and cover with soft dough.

Bake these dishes 30 minutes in hot oven—400°F.—or until done.

It simplifies meal service when foods are served in the same dishes in which they are baked

Baked Mackerel (utility dish)—Tomato Tartar Sauce
Scalloped Potatoes (casserole)—Stuffed Onions (loaf pan)
Head Lettuce—Cucumber Salad—Mayonnaise Dressing
Corn Bread (custard cups)—Butter
Crossbar Cranberry Pie (pie plate)
Coffee Milk

Trim fish if necessary. Lay in greased utility dish. Add salt and pepper. Garnish with parsley and slices of lemon.

Slice potatoes thin and prepare scallop.

Remove centers from slightly cooked onions. Make stuffing of centers mixed with cold chopped carrots, green pepper and salt. Brush onions with melted butter. Place in loaf pan and add a little boiling water.

Bake corn bread in greased custard cups.

Make pie, using cooked sweetened cranberries for filling.

Bake all hot dishes about 45 minutes in hot oven at 400°F.

Mock Duck (loaf pan)
Baked Potatoes—Braised Carrots (utility dish)
Onion Scallop (casserole)
Whole Wheat Batter Bread (pie plate)
Pumpkin Custard (custard cups)
Whipped Cream—Coffee—Milk

Season ground cooked meat with salt, pepper, minced onion. Flatten into oblong shape. Make a savory stuffing and spread over center of meat. Lift sides and ends of meat to cover stuffing. Place in greased loaf pan and brush surface with melted butter.

Select small potatoes.

Cut carrots in halves, arrange in greased utility dish. Dot with butter. Sprinkle with salt. Add boiling water, to about 1/3 depth of carrots.

Use slightly cooked onions for scallop.

Make batter bread and turn into greased pie plate.

Bake all dishes about 45 minutes in hot oven at 400°F.

Mutton en Casserole (casserole)
Small Potatoes Baked
Baked Cream Turnips (loaf pan)
Yeast Biscuit (pie plate)—Butter—Spiced Plums
Apple Dumplings (utility dish)—Thin Cream—Coffee

Cut the cold mutton in small pieces. Put it in the greased casserole. Add onions and carrots cut in cubes, then peas, salt, pepper, stock or gravy.

Dice the partially cooked turnips into the greased loaf pan and pour over them a medium white sauce. Place bits of bacon over the top.

Make the apple dumplings and arrange them in the buttered utility dish.

Put the mutton en casserole, potatoes, turnips and dumplings into a hot oven. Bake about 45 minutes at 400°F.

Bake the yeast biscuit the last 20 minutes at the same temperature.

Considerable cupboard space is conserved when one Pyrex dish is used for both baking and serving

Baked Spare-ribs—Apple Border (utility dish)
Baked Sweet Potatoes (casserole)
Celery and Piccalilli Salad—Mayonnaise Dressing
Bread—Butter—Berry Conserve
Pumpkin Pie (pie plate)—Coffee

Lay spare-ribs in greased utility dish. Rub surface with flour and a little pepper. Scrub and core medium-sized apples. Arrange around spare-ribs. In each put one tablespoon of brown sugar and one teaspoon of vinegar. Add boiling water to just cover bottom of utility dish.

Put sweet potatoes into casserole.

Make pumpkin pie.

Bake the three dishes about 45 minutes in hot oven at 400°F.

Stuffed Pork Chop (utility dish) or ham X
Baked Sweet Potatoes
Lettuce Salad—Fruit—French Dressing
Spoon Bread (bread pan) Butter
Apple Pie (pie plate)—Cheese
Coffee—Milk

Trim chops and mound bread stuffing on each. Arrange in greased utility dish.

Select medium-sized potatoes. If very large, cut in half.

Make spoon bread and place in bread pan.

Make apple pie.

Bake all cooked dishes about 45 minutes in hot oven at 400°F.

Pyrex glassware is easy to wash because of its non-porous surface

Baked Cheese Dreams (utility dish)
Scalloped Tomato (casserole)
Chicory and Orange Salad—French Dressing
Bread—Butter—Quince Marmalade
Cottage Pudding (pie plate)—Butterscotch Sauce
Coffee—Milk

Delicious, evenly baked meat loaf

Make cheese sandwiches of whole wheat bread and place in buttered utility dish. Pour an egg and milk custard over sandwiches. Sprinkle with salt and paprika.

Prepare scalloped tomatoes in casserole. As a change from the usual bread crumb top, this dish is very appetizing topped with buttered bread cubes.

Mix pudding and put in greased pie plate.

Bake these dishes about 30 minutes in a hot oven—400°F.

Macaroni, Ham and Cheese (casserole)
Breaded Parsnips (pie plate)
Sliced Tomato and Celery Salad
Baking Powder Biscuits (utility dish)—Butter
Baked Bananas (loaf pan) Lemon Sauce
Coffee—Milk

Mix cooked macaroni, chopped boiled ham, diced cheese. Season with salt and pepper, put in greased casserole. Cover with medium white sauce.

Cut boiled parsnips in one-half inch slices. Sprinkle with salt. Dip in a mixture of egg yolk and milk and roll in fine crumbs. Place slices in greased pie plate. Dot with butter.

Arrange split bananas in buttered loaf pan. Sprinkle with a little sugar and a few drops of lemon juice.

Bake these dishes 30 minutes in hot oven at 400°F.

Make biscuit and bake 20 minutes at same temperature.

Scalloped Salmon (casserole)
Sliced Baked Potatoes Maître d'Hôtel (utility dish)
Baked Sliced Tomatoes (pie plate)
Cucumber-Lettuce Salad—French Dressing
Whole Wheat Rolls—Plum Jelly—Butter
Date Pudding (loaf pan)—Whipped Cream—Coffee

Prepare salmon scallop in well buttered casserole.

Slice pared potatoes thin. Put in greased utility dish. Dot over generously with butter. Sprinkle with salt and pepper.

Slice under-ripe tomatoes ¾-inch thick into buttered pie plate. Add salt and pepper and bits of butter.

Put pudding in well buttered loaf pan. Place pan in a dish of hot water to bake. Allow the pudding to remain in oven 10 minutes after heat is turned off. Slow cooling will prevent falling.

Bake salmon, potatoes and pudding dishes about 30 minutes in a hot oven —400°F. Bake tomatoes 15 minutes at same temperature.

By eliminating the necessity of transferring foods to serving dishes, Pyrex Ovenware conserves both heat and flavor

When the entire meal is ready at the same time—every dish is served appetizingly hot

15 MINUTE MENUS

These menus are easily served family-style without a maid

Chicken Roulettes (~~utility dish~~)—~~Giblet~~ Gravy
Baked Potatoes—Stuffed Onions (loaf pan)
Molded Fruit Salad in lettuce cups (molded in custard cups)—Dressing
Bread—Butter—Peach Jam
Hot mince pie with lemon flavored meringue (pie plate)
Coffee—Milk

For roulettes make biscuit dough and roll ⅛-inch thick. Cut in 3-inch squares and in center of each place chicken mixture. Brush edges of dough with cold water and fold together to form roulette. Lay in the greased utility dish and brush with melted butter.

Select medium-sized potatoes. Remove spots, scrub carefully.

Remove centers from slightly cooked onions. Make stuffing of centers mixed with cold chopped carrots, green pepper and salt. Brush onions with melted butter. Place in loaf pan and add a little boiling water.

Bake roulettes, potatoes and stuffed onions for about 45 minutes in hot oven at 450°F.

Bake mince pie for about 30 minutes at 450°F. Then remove pie from oven and top with lemon flavored meringue. After the other foods have been removed from oven, bake meringue for about 15 minutes at 300°F. Serve pie hot.

These meals save troublesome last minute fussing in the kitchen.
Everything is ready at once

These little cups are ideal for dozens of uses

Baked Stuffed Calves Liver (utility dish)
Potato and Pepper Hash (loaf pan)
Scalloped Cauliflower (casserole)
Sliced Cabbage and Pimiento Salad—Boiled Dressing
Hot Biscuit (pie plate)—Butter—Plum Butter
Brown Betty (custard cups)—Coffee

Arrange stuffed larded liver in greased utility dish.

Prepare potatoes, onion, peppers and chop. Add salt, pepper and mix well. Put in greased loaf pan and brush with butter.

Prepare scallop from slightly cooked cauliflower.

Make Brown Betty. Place in greased custard cups.

Bake these dishes about 45 minutes in hot oven at 400°F.

Make biscuit and bake the last 20 minutes at same temperature.

Fruit Cocktail
Baked Steak en Casserole with Peas, Carrots, Onions and Potatoes (casserole)
Rice Pineapple Salad in Lettuce Cups—Mixed Pickles
Johnny Cake (utility dish)—Butter—Apple Butter
Custard Pie (pie plate)—Coffee

Put a tender steak in bottom of greased casserole. On top of steak in alternate layers place sliced onions, quartered carrots, peas and thinly sliced potatoes. Season with salt, pepper and a little lemon juice.

To prepare rice pineapple salad, use ½ cup of uncooked rice. Cook in boiling water until tender. While hot add ¼ cup of sugar. Chill. Add 1 cup of crushed pineapple and ¼ pint of whipped cream. Mold in custard cups.

Place Johnny Cake mixture in well greased utility dish.

Line pie plate with pie crust and pour in custard.

Bake the steak, Johnny Cake and custard pie about 45 minutes in hot oven—400°F.

If the steak is unusually thick, allow one hour for baking.

Baked Liver and Bacon (utility dish)
Tomatoes and Lima Beans en Casserole (casserole)
Head Lettuce Salad—Catsup Dressing
Graham Bread—Butter—Orange Marmalade
Baked Pears (pie plate)—Little Cakes—Coffee

Remove skin from sliced liver and let stand in boiling water 5 minutes. Drain. Salt and pepper. Roll in flour and lay in greased utility dish. Brush surface with melted fat. Fifteen minutes before serving lay thin sliced bacon over the liver, and finish baking.

Arrange cooked lima beans and tomatoes in buttered casserole. Add butter, salt, pepper and cover with buttered crumbs. This dish makes a well balanced vegetable combination for the meal without potatoes.

Arrange pears in pie plate. Add sugar, butter and boiling water.

Bake these dishes about 45 minutes in a hot oven at 450°F.

You can look through Pyrex glassware and see whether or not the food is cooking too slowly or rapidly.

Clear Broth
Baked Breaded Pork Chops (utility dish)
Sweet Potato and Apple en Casserole (casserole)
Cabbage Salad—Cooked Dressing
Dinner Rolls—Butter—Pepper Mango Relish
Rice and Raisin Betty (loaf pan)—Lemon Sauce—Coffee

Wipe the chops with a damp cloth. Sprinkle with salt and pepper and roll them in flour, then in a mixture of beaten egg and milk. Roll again in fine bread crumbs. Place the chops in the greased utility dish.

Slice the slightly cooked sweet potatoes and tart apples. Arrange in alternate layers in the well buttered casserole. Over each layer put brown sugar and bits of butter. Add a little boiling water.

Boil the rice 10 minutes, or until fairly tender. Add raisins, brown sugar, butter, vanilla. Turn the mixture into the buttered loaf pan and cover the top with buttered crumbs.

Bake the chops, the casserole and pudding about 45 minutes in a hot oven—450°F.

These sparkling dishes look attractive on your table

Scalloped Oysters (casserole)
Special Baked Potatoes (utility dish)
Glazed Carrots (pie plate)
Watercress—Orange—Nut, Salad
French Dressing
Bread—Butter—Thousand Island Pickle
Mint Iceberg—Sponge Cake—Coffee

Arrange scalloped oysters in well buttered casserole.

Select medium-sized potatoes. With the scissors make a lengthwise and crosswise incision and put 1 teaspoon cream in potato. Dust with paprika.

Cut cooked carrots lengthwise in one-half inch slices and put them in buttered pie plate. Add brown sugar, butter, lemon juice, salt and water.

Bake oysters, potatoes and carrots about 45 minutes in a hot oven at 400°F.

Baked Veal Steak (utility dish)—Horse Radish Sauce
Browned Potatoes Quartered (loaf pan)
String Beans and Pimiento Salad—French Dressing
Whole Wheat and Corn Bread (pie plate) Butter
Catawba Grape Conserve
Chilled Fruit—Wafers—Coffee

Sprinkle meat with salt and pepper and roll in flour. Lay in well greased utility dish and brush surface with melted butter.

Quarter pared potatoes and put in greased loaf pan. Sprinkle with salt and pepper and dot with butter.

Make corn bread with equal measure of whole wheat flour and corn meal. If served in the Pyrex dish it will keep hot much longer.

Bake these dishes about 45 minutes in hot oven at 450°F.

You will have fewer dishes to wash if you use Pyrex Ovenware for both baking and serving

For $5.15 the PYREX glassware that makes these new quick menus possible

and to do all your ordinary baking

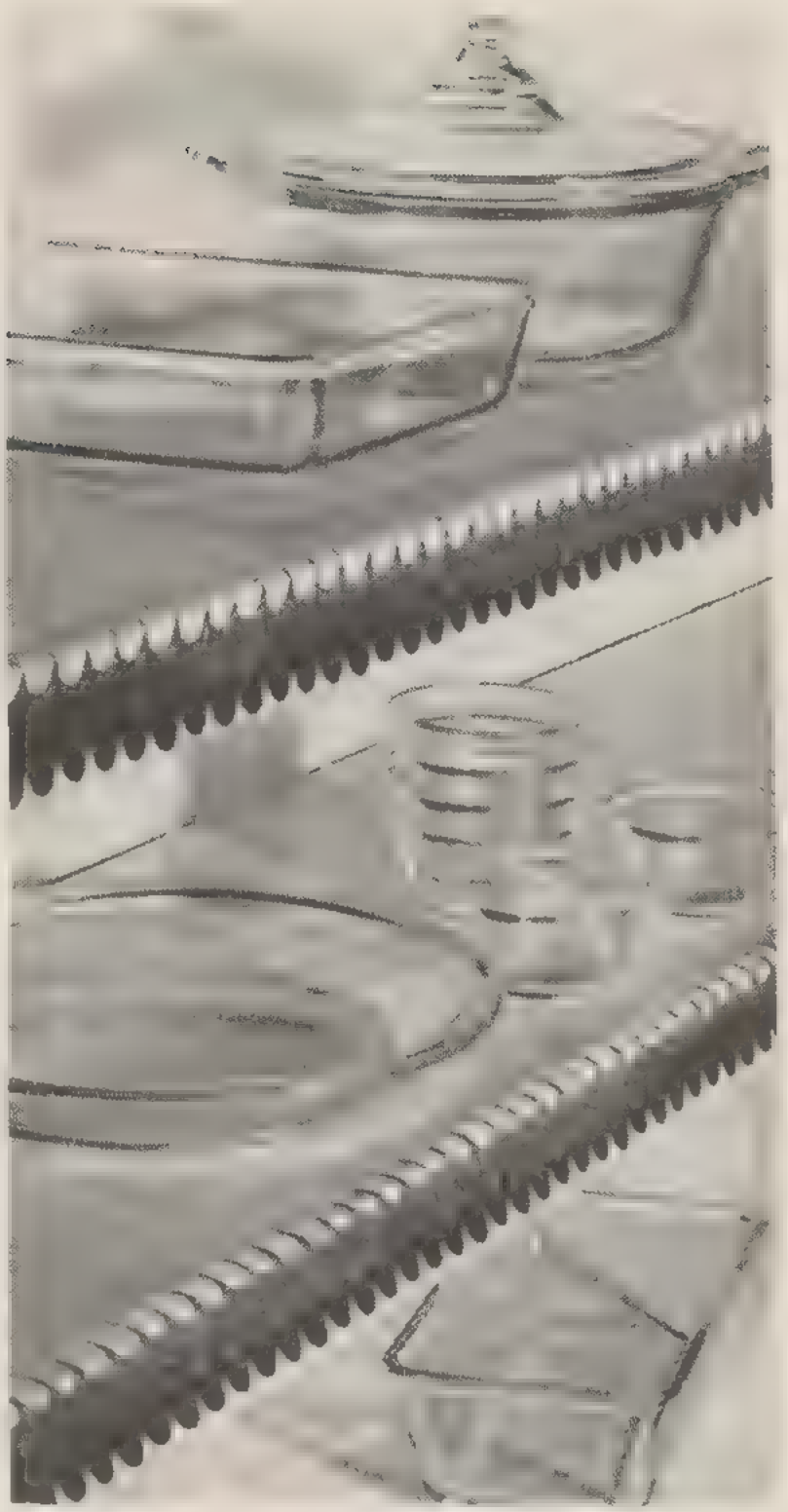
FOR only $5.15 you can have the ten pieces of sparkling Pyrex Ovenware pictured here.

It is the proven statement of scientists that glass acts in a remarkable way when heated. They say it bakes more evenly than any metal utensil can. This is because it stores up a remarkable amount of heat in itself; and then gives the heat out equally to every part of the food within.

It is this greater evenness of baking that makes these quick-time menus possible.

Hardware stores and the house-ware or china sections of department stores have this Pyrex baking set and many other Pyrex dishes as well.

GUARANTEE—Every piece of Pyrex Ovenware is guaranteed for two years from date of purchase against breakage from oven heat.



A casserole with cover, pie plate, utility dish, loaf pan and six custard cups—all for $5.15

Take this $5.15 list to your dealer

Covered Casserole, No. 623 round, No. 653 square, No. 633 oval, No. 643 shallow, medium size.....	$1.75
Utility dish, No. 231, medium size...	1.00
Six custard cups, No. 410, 3-oz. size.	.60
Pie plate, No. 209, medium size.....	.90
Loaf pan, No. 212, medium size.....	.90
This economical PYREX Baking Set	$5.15

(All prices slightly higher in West and Canada)

Write your own favorite recipes here

Write your own favorite recipes here

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Pudding Dishes
Custard Cups
Utility Dishes
Loaf Pan
Au Gratin Dish
Sectional Plate
Covered Baking Dish
Double Compartment Baking Dish
Individual Bakers (Ramekins)
Mushroom or Shirred Egg Dish
Baked Apple Dish
Bean Pots and Marmites
Utility Bowl
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The greater economy of baking in **GLASS**

In addition to the saving of time made possible by these quick new menus, Pyrex glassware saves dish-washing, work, and money—because it enables you to cook and serve in the same dish.